

Starting to dream

...as a day dream experience

Not an obsession, as a children game I used to play,

when everything was possible and the only obstacle was  
fantasy itself.

Zenzero is ginger plant, leaf, flower and root...

sweet and sour ingredient.

Fresh with a pungent flavour,

balsamic,  
wood and earth in lemon hints  
with hot and chilly hints...

Calming, healing..ginger...in Italian is made of two words:

Zen and Zero...ZenZero

Zero as a new start, step by step, walking and going further on

Zen as the horizon toward the essentiality

trip, the inner self, the discovery through food....

*Fabrizio Peruzzi*

## Aperitif

### Coldorato

Prosecco extra dry

€ 6,00

### Zen"O"

Prosecco extra dry and Ginger extract

€ 7,00

### Lucignano Soul

Aperol, bitter, vermut, tonic water, cucumber, lime

€ 9,00

### Summervibes

Tuscan dry gin, lime juice, ginger beer, mint leaves

€ 9,00

### Champagne

By glass champagne Prestige Brut *Albert et*

€ 12,00

## Free Hands menu ...

Our dishes like a brushstrokes of colors on white canvas  
to bring you... to our contemporary cuisine with tasting menu

## Yellow

Our surprise five course tasting menu for entire table

*Whole Menu Fifty-five Euros Per person*

## Orange

Our surprise seven course tasting menu for entire table

*Whole Menu Seventy-seven Euros Per person*

*Wines pairing* (3 glasses)

Euro Twenty-five

## Green

### Tuscan tomato soup

Warm tomato and bread soup basil flavored, served in millefeuille style

### Butternut

Pumpkin dumplings, gorgonzola cheese cream, hazelnuts

### Organic egg

Crunchy egg seasoned with anchovies oil, turnip greens and cauliflower

### Don't call it cheesecake

Stracchino cheese, vanilla, almond biscuit and wild berries sauce

*Whole Menu Thirty-Nine Euros*

## Red

### Wild chicken

Leg in barbecue style served with aromatic salad and kombucha vinaigrette

### Like a Carbonara

Ravioli stuffed with "Chianina beef" Tuscan bacon, parmesan eggnog

### Pork

Cheek cooked in low temperature, gremolata sauce, vegetal chips

### Like an Tiramisu

Spiced coffee savarin, cocoa, mascarpone cream

*Wole Menù Forty- Four Euros*

## Blue

### Scallops

Coconut tempura, fermented kale and sorbet sorbet

### Shrimps \*(20 minutes)

Risotto rice with shrimps tartare, fermented lemon, candied tomatoes

### Codfish

Baked, served with sweet corn puree and crunchy sautéed rapini

### ChocoZen

Chocolate sphere and ginger foam with mango

*Wole Menù Forty-Nine Euros*

## A la carte

### Tuscan tomato soup

Warm tomato and bread soup basil flavored, served with Burrata cheese

*Fourteen Euro*

### Wild chicken

Leg in barbecue style served with aromatic salad and kombucha vinaigrette

*Fifteen Euro*

### Scallops

Coconut tempura, fermented kale, sorbet

*Sixteen Euro*

### Butternut

Pumpkin dumplings, gorgonzola cheese cream, hazelnuts

*Fifteen Euro*

### Shrimps \*(20 minutes)

Risotto rice with shrimps tartare, fermented lemon, candied tomatoes

*Sixteen Euro*

### Like a Carbonara

Ravioli stuffed with "Chianina beef" Tuscan bacon, parmesan eggnog

*Sixteen Euro*

### Organic egg

Crunchy egg seasoned with anchovies oil, turnip greens and cauliflower

*Sixteen Euro*

### Cod fish

Baked, served with sweet corn puree and crunchy sautéed rapini

*Twenty-four Euro*

## Pork

Cheek cooked in low temperature, gremolata sauce, vegetal crispy chips  
*Twenty-two Euro*

## Dessert and More

### ChocoZen

Chocolate sphere and ginger foam whit mango  
*Euro Ten*

### Don't call it cheesecake

Stracchino cheese, vanilla, almond biscuit and wild berries sauce  
*Euro Nine*

### Like an Tiramisu

Spiced coffee savarin, cocoa, mascarpone cream  
*Euro Nine*

### Chocolate lovers

Black hot chocolate cake, served with wild berry's salad and sorbet  
*Euro Ten*

#### \*NOTE at MENU


For the sole purpose of guaranteeing the highest quality of the raw food, the rapid blast chilling technique is used. Fish intended to be marinated or practically raw is subjected to treatment of preventive remediation in accordance with the requirements of the regulation EC n.853 / 2004, annex III, section VIII, chap. 3, letter D, point 3. In compliance with the provisions of Reg. CEE1169 / 2011, We inform you that some dishes on our menu may be frozen or blast chilled in order to ensure the best possible quality and may contain allergens. To best meet your needs, we invite you before placing your order, to notify us of any allergies or intolerances. We also inform you that due to logistical problems we are unable to guarantee the absence of cross contamination in all the other dishes offered by our kitchen and not included in the card, the following allergens may be present: Cereals containing gluten, i.e. : wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derivatives. Crustaceans and shellfish-based products. Eggs and egg products. Fish and fish products. Peanuts and peanut products. Soybean and deoia-based products. Milk and milk products (including lactose). Nuts, namely: almonds, hazelnuts, walnuts and derivatives. Celery and celery-based products. Sesame seeds and sesame seed products. Sulfur dioxide and sulphites. Mustard and mustard products. Lupins and lupine-based products. Molluscs and shellfish-based products. You can also consult the complete list of allergens by making a request to the personnel in charge. It will be a pleasure for us to advise you.

## Wine List

### Champagne

<b>Aubert et Fils</b> Champagne Brut Prestige <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	€ 50,00
<b>Duval-Leroy</b> <i>Cuvée N°? Degustation Secrete</i> <i>Vintage Limited Edition</i>	€ 120.00
<b>Petrois Moriset</b> Quatre Terroirs Champagne Aop Grand Cru <i>Chardonnay</i>	€ 82.00
<b>Remy Leroy</b> Couvée Extra Brut <i>Pinot Noire, Chardonnay</i>	€78.00
<b>Jaquesson</b> Couvée N°745 Exrea Brut <i>issue de la récolte 2017... et vins de réserve</i>	€ 125.00

### Italian's Bubbles

<b>Camillucci</b> "Ammonites" Franciacorta Dosage Zero <i>Chardonnay</i>	€ 44.00
"Ammonites" Franciacorta Saten <i>Chardonnay</i>	€ 48.00
<b>Clarabella</b>  Franciacorta Brut DOCG <i>Chardonnay</i>	€38.00

<b>Le Vigne di Alice</b>	
Prosecco Sup. Valdobbiadene Extra Dry DOCG <i>Vintage 2019</i>	€ 29.00
<i>Glera</i>	
<i>Doro Nature</i> Prosecco Sup. Valdobbiadene Brut DOCG	€ 30.00
<i>Glera</i>	
<i>Alice Ps Integrale</i> Brut Metodo Classico <i>Vintage 2015</i>	€ 41.00
<i>Glera</i>	
<b>Marco Capra</b> 	
"Seitremenda" Alta Langa $\chi$ Brut DOCG 2020	€ 48.00
<i>Chardonnay</i>	
<b>Monfort</b>	
"Cuvée 85" Trento Doc	€ 37.00
<i>Chardonnay Pinot Nero</i>	
<b>Oltrenero</b>	
Oltrepò Pavese Metodo Classico Dosaggio Zero DOCG 2018	€ 51.00
<i>Pinot nero</i>	
<b>Ruiz De Cardenas</b>	
"Armonia" Blanc de Blanc Metodo Classico $\chi$ Brut	€ 39.00
<i>Chardonnay</i>	
"Galanta" Rosè Metodo Classico Brut	€ 46.00
<i>Pinot Nero, Chardonnay</i>	
<b>Tenuta Stella</b> 	
Ribolla Gialla Collio DOC ( <i>Ageing 24 months</i> )	€ 36.00
<i>Ribolla gialla</i>	
<b>Tenuta di Frassineto</b>	
Toscana Brut Metodo Classico Vintage 2018	€ 35.00
<i>Chardonnay</i>	
<b>T.e.s.s.a.r.i.</b> 	
Arcerus Garganega Spumante Extra Brut	€ 24.00
<i>Garganega</i>	

## Tuscan's Whites

<b>Avignonesei</b> 	
"Il Marzocco" toscana IGT 2022	€ 46.00
<i>Chardonnay</i>	
<b>La Nascosta</b>	
"Macchialuna" Toscana IGT 2021	€ 30.00
<i>Petit Manseng, Sauvignon Blanc, e altre uve a bacca bianca</i>	
"Gisso" Toscana Bianco IGT 2021	€ 43.00
<i>Sauvignon Blanc</i>	
<b>Tenuta di Frassineto</b>	
"Rancoli" IGT 2021	€ 26.00
<i>Vermentino</i>	
<b>Tenuta Poggiorosso</b> 	
"Feronia" Toscana IGT 2021	€ 35.00
<i>Viognier</i>	
"Phylika" Toscana IGT 2021	€ 26.00
<i>Vermentino</i>	

## Italian's Whites

<b>Tenuta Stella</b> 	
Malvasia Collio DOC 2020	€ 31.00
<i>Malvasia Istriana</i>	
<b>Di Lenardo</b>	
"Father's Eyes" Venezia Giulia IGT 2021/22	€ 29.00
<i>Chardonnay</i>	
Sauvignon Venezia Giulia IGT 2022	€ 24.00
<i>Sauvignon Blanc</i>	
<b>Vigna Lenuzza</b> 	
Ribolla Gialla Friuli V.G. DOP2022	€ 27.00
<i>Ribolla gialla</i>	
Friulano Friuli V.G. DOP 2022	€ 28.00
<i>Friulano</i>	
<b>Falkenstein</b> 	
Riesling Alto Adige DOC 2022	€ 39.00
<i>Riesling</i>	
<b>Bricco Carlina</b> 	
"Serafina " Langhe bianco DOC 2021	€ 28.00
<i>Favorita</i>	
<b>Paolo Conterno</b>	
"A Val" Langhe DOC 2021	€ 32.00
<i>Arneis</i>	
<b>Maso Cantanghel</b> 	
Sotsàs cuvée Vigneti delle Dolomiti IGT 2021	€ 29.00
<i>Chardonnay Pinot bianco Sauvignon</i>	
"Vigna Caselle" Gewurztraminer Trentino DOC 2023	€ 32.00
<i>Gewurztraminer</i>	

<b>Le Plantze</b>	
"La Copine" Valle D'Aosta IGT 2022	€ 27.00
<i>Sauvignon Blanc</i>	
<b>Massimago</b>  	
"Duchessa Allegra" Veneto IGT2023	€ 27.00
<i>Garganega</i>	
<b>Agricola Lanciani</b> 	
3 Bbiano Marche IGT 2020	€ 26.00
<i>Trebbiano</i>	
<b>Bastianelli</b> 	
"Niamh" Passerina Marche DOC 2021	€ 26.00
<i>Passerina</i>	
<b>De Sanctis</b>  	
"Amacos" Lazio Bianco Superiore Riserva IGT 2018	€ 26.00
<i>Malvasia puntinata, Bombino</i>	
<b>Ippolito</b>	
"Pecorello Bianco" Calabria IGT 2022	€ 28.00
<i>Pecorello</i>	

## Rosé and Orange wines

<b>Bastianelli</b> 	
"Chamaleon" Marche IGT 2020 <i>Orange</i>	€ 37.00
<i>Malvasia di Candia, Passerina, Pecorino</i>	
<b>DiLenardo</b>	
"Gossip" Venezia Giulia IGT 2022 <i>Ramato</i>	€ 25.00
<i>Pinot Grigio</i>	
<b>Fattoria Sardi</b>  	
"12 Primavera" Rosé Toscana IGT 2022	€ 34.00
<i>Sangiovese, Syrah, Vermentino</i>	
<b>La Nascosta</b>	
Rosamatto Toscana IGT Rosato 2022	€ 45.00
<i>Sauvignon Blanc, Moscato nero</i>	
<b>Marco Capra</b> 	
"Ororosa" Langhe DOC Rosato	€ 31.00
<i>Nebbiolo</i>	
<b>Tenuta Poggiorosso</b>  	
"SenzaNome" Toscana <i>Fermented on Amphora</i>	€ 48.00
<i>Vermentino</i>	
<b>Tenuta Stella</b>  	
Ribolla gialla Friuli Doc 2018 Riserva <i>Orange</i>	€ 52.00
<i>Ribolla gialla</i>	
<b>Ippolito</b>	
"Pesca Nera Rosé" Calabria IGT 2022	€ 30.00
<i>Greco Nero</i>	

## Tuscan's Reds

<b>Agricola Fani</b> 	
"Gruccione" Syrah 2021 IGT	€ 42.00
<i>Syrah</i>	
"Occhio di civetta" Toscana IGT 2022	€ 30,00
<i>Syrah</i>	
<b>Baldetti</b>	
"Arenite" Cortona IGT 2015	€ 69.00
<i>Syrah</i>	
<b>Buccelletti</b>  	
"Arrone" IGT Toscana rosso 2020	€ 22.00
<i>Sangiovese Canaiolo</i>	
<b>Claudia Ferrero</b>	
Rosso di Montalcino DOC 2020	€ 32.00
<i>Sangiovese</i>	
<b>Fattoria di Petrognano</b>  	
Menme chianti Superiore DOCG 2022	€ 26.00
<i>Sangiovese</i>	
Meme Chianti Riserva DOCG 2017	€ 32.00
Meme Chianti Riserva DOCG 2015	€ 39.00
<i>Sangiovese</i>	
<b>Tanagatta</b>	
Rosso di Montepulciano DOC 2020	€ 25.00
<i>Prugnolo gentile</i>	
Nobile di Montepulciano DOC 2019	€ 36.00
<i>Prugnolo gentile</i>	
<b>Giorgio Meletti Cavallari</b>	
"Borgeri Rosso" Bolgheri DOC 2020	€ 33.00
<i>Cabernet S. Merlot Syrah</i>	

<b>La Nascosta</b> "Saltamacchia" Orcias Toscana DOC 2019 <i>Sangiovese, Merlot</i>	€ 42.00
<b>Tenuta Di Frassineto</b> "Le Fattorie" Toscana IGT 2017 <i>Cabernet Franc</i>	€ 23.00
<b>Tenuta di Licinia</b> 🇮🇹 "Sasso di Fata" CRU Toscana IGT 2019 <i>Cabernet S, Cabernet F, Petit Verdot</i>	€ 75.00
<b>"Montepolli" Toscana Rosso IGT 2019</b> <i>Merlot, Cabernet S, Cabernet F, Petit Verdot</i>	€ 35.00
<b>Tenuta Poggiorosso</b> 🇮🇹 "Fufluna" Toscana IGT 2021 <i>Merlot, Cabernet S. Cabernet F. Syrah</i>	€ 26.00
<b>"Tages" Toscana IGT 2019</b> <i>Merlot, Sangiovese</i>	€ 37.00
<b>Tenuta Sette Cieli</b> "Yantra" Bolgheri IGT 2019 <i>Merlot, Cabernet Sauvignon</i>	€ 29.00
<b>"Noi 4" Bolgheri DOC 2021</b> <i>Cabernet Sauvignon - Merlot - Petit Verdot - Cabernet Franc</i>	€ 47.00

## Italian's Red

<b>Bricco Carlina</b> 🇮🇹 "Fontanavi" Barbera d'Asti DOCG 2020 <i>Barbera</i>	€ 26.00
<b>Di Lenardo</b> "Ronco Nolè" Friuli 2017 <i>Merlot Cabernet S. Refosco</i>	€ 22.00
<b>Falkenstein</b> 🇮🇹 Blaubergund Alto Adige Val Venosta DOC 2020 <i>Pinot nero</i>	€ 47.00
<b>Kollerhof</b> "Mazon" Pinot Nero Alto Adige DOC 2021 <i>Pinot Nero</i>	€ 48.00
<b>Massimago</b> 🇮🇹 Marchesa Mariabella Valpolicella Ripasso Superiore <i>Corvina Corvinone Rondinella Croatina Teroldego</i>	€ 34.00
<b>Tenuta Stella</b> 🇮🇹 Sdencina Rosso Collio DOC 2017 <i>Schioppettino Refosco</i>	€ 31.00
<b>Morella</b> 🇮🇹 "Mezzanotte" Salento IGP 2020 <i>Primitivo</i>	€ 26.00
<b>Musto Carmelitano</b> 🇮🇹 "Maschitano Rosso" DOC 2015 <i>Aglianico</i>	€ 23.00

## Zenzero private cellar

a small selection of bottles in limited numbers...

... let us suggest

## Sparkling

<b>6Mura Spumante Rosé Metodo Classico DOC</b> <i>Carignano</i>	€ 47.00
<b>Ciù Ciù</b> 🇮🇹 🌿 Merlettaie Spumante Brut Marche <i>Pecorino</i>	€ 30.00
<b>Vallepiciola Perlinetto Toscana Rosato Metodo Classico 2020</b> <i>Pinot Nero</i>	€ 39.00
<b>Villa Corniole</b> 🇮🇹 Salisà Trento DOC 2017 <i>Chardonnay</i>	€ 40.00
<b>Tenuta di Frassineto Toscana Brut Riserva Mill. 2016 (aff. 48 mesi)</b> <i>Chardonnay</i>	€ 48.00
<b>Tenuta Stella</b> 🇮🇹 Tanni Pas-Dosè ( <u>Ageing 60 months</u> ) <i>Chardonnay</i>	€ 43.00

## Whites

<b>Ciù Ciù</b> 🇮🇹 "Arbinus" Verdicchio dei Castelli di Jesi Classico DOP 2018 <i>Verdicchio</i>	€ 22.00
<b>Fattoria Santa Vittoria "Matilde" Toscana IGT 2021</b> <i>Incrocio Manzoni Pinot bianco</i>	€ 22.00
<b>Di Lenardo "One Shot Project" Venezia Giulia IGT 2021 Limited Ed.</b> <i>Sauvignon Blanc</i>	€ 44.00
<b>"Thanks" Venezia Giulia IGT 2018</b> <i>Chardonnay, Friulano, Malvasia, Verduzzo, Sauvignon</i>	€ 32.00
<b>Matteo Correggia</b> 🇮🇹 "Roero Arneis" Piemonte DOCG 2021	€ 27.00

Arneis

**Tenuta Stella**   Friulano Collio DOC 2020 € 29.00

*Tocai Friulano*

*Reds*


**Agricola Fani**  "Gruccione" Syrah 2020 IGT € 50.00

*Syrah*

**Baldetti** "Crano" Cortona DOC 2016 € 39.00

"Crano" Cortona DOC 2013 € 47.00

*Syrah*

**Bucelletti**   "Merigge" IGT Toscana Merlot € 34.00

*Merlot*

**Claudia Ferrero** Brunello di Montalcino DOCG 2017 € 60.00

*Sangiovese*

**Castello di Ama** Chianti Clas. G. Selezione DOCG 2011 € 67.00

*Sangiovese Malvasia nera*

**Castello della Panaretta** Chianti Classico Riserva DOC 2019 € 39.00

*Sangiovese*

**Fattoria Santa Vittoria** "Canapone" Toscana IGT 2016 € 50.00

*Pugnitello Sangiovese*

**Paolo Conterno** "Bricco" Barbera d'Asti DOCG 2020 € 29.00

*Barbera*

**Masi** "Costasera" Amarone Classico DOCG 2005 € 120.00

*Corvina Molinara Rondinella*

**Tenuta di Licinia**  Sasso di Licinia Toscana IGT 2019 € 35.00

*Petit Verdot*

**Tenuta Poggiorosso**  Velthune 2016 € 46.00

*Cabernet Sauvignon*

**Villa Corniole** "Cimbro Rosso" dolomiti IGT 2018 € 31.00

*Teroldego Lagrein*

## By the Glass

**White / Superior** € 6.00 / 7.00

**Red / Superior** € 6.00 / 8.00

**Prosecco** € 6.00

**Franciacorta / Metodo Classico** € 12.00

**Champagne Brut Prestige** € 12.00

*For the wines proposal by the glass ask to the staff*

## Water

**Still \ Sparkling** € 3.00

*We serve microfiltered water  impact on the planet*

## Craft Beer

**Saragiolino** Craft brewery

"Chiara" or "Vale"

0,75l € 16.00

"I.G.A." (Frementata in Botti di rovere con mosto di vino)

0,75l € 25.00

## Sweets Wines

**Tenuta di Frassineto** Vicinale del Duca vendemmia tardiva 375 ml € 33.00  
*Traminer Semillon*

**Dei Vin Santo** DOC 2008 375 ml € 46.00  
*Malvasia Trebbiano Grechetto*

**Vallepiciola** Vin Santo del C. Classico Occhio di Pernice 375 ml € 52.00  
*Malvasia Bianca Trebbiano*

**La collina dei ciliegi** Recioto della Valpolicella passito 500 ml € 48.00  
*Corvina Veronese Rondinella Corvinone*

**Tenuta di Fraternita** Sidro 750 ml € 24,00  
*From Valdichiana's Apple*

**Di Lenardo Pass the Cookies!** Passito bianco 500 ml € 38.00  
*Verduzzo Friulano Riesling e altre uve a bacca bianca*

**Hauner** Malvasia delle Lipari DOC Passito 500 ml € 50.00  
*Malvasia di Lipari Corinto Nero*

**Rey Fernando de Castilla** Sherry Pedro Ximénez 750 ml € 45.00  
*Pedro Ximénez*

**Lustau** Sherry East India Solera 500 ml € 38.00  
*Palomino Fino Pedro Ximénez*

*Coperto Three Euro Per Persone*  
*The price not included tips*